

The Bengal Curry Dinner Buffet \$32

Daily from 6pm to 9pm (6pm to 10pm Friday and Saturday)

Starters

Indian Dal Shorba, Kachumbar Salad, Quinoa Salad, Chana Chat, Market Green Salad Bar, Mango Chutney, Mint Chutney, Cucumber Raita, Chopped Chili's

Main Courses

Bengal Butter Chicken, Coconut Curry Lamb, Tandoori Chicken, Daily Vegetarian Curry, Saffron Basmati Rice, Lentil Bonda, Naan Bread, Papadams

Desserts

Mango Lime Mousse, Cardamom Infused Mini Apple Pie, Pistachio & Strawberry Verrine, Rice Pudding, Chai Crème Brûlée

À La Carte

Daily from 4pm to 10pm

Starters

Green Salad 13

Goat's Cheese, Candied Walnuts
Empress Honey & Okanagan Pear Vinaigrette

Bengal Affair 18

Spinach, Zucchini & Cauliflower Pakoras,
Kashmir Spiced Cashews, Vegetable Samosas
Cucumber Raita, Mango Chutney

Bengal Oven Roasted Cashews 8

Kashmir Chilli Spiced

Tandoori Chicken Naan Pizza 16

Mango Chutney, Cilantro, Crushed Cashews,
Crème Fraîche



West Coast Cured Salmon & Tuna 14

Cold Smoked Salmon, Smoked Seared Tuna
Baguette Crostini, Saltspring Island Goat's Cheese



'Pint' Of Black Tiger Prawns 17

Cocktail Sauce, Grilled Naan Bread



Spiced Calamari 17

Cucumber Yogurt Dip

Seafood Chowder

Cup 10 Bowl 19

Creamy Velouté, Market Fresh Seafood



Grilled Flat Breads & Dips 14

Sundried Tomato & Black Olive Tapenade, Hummus

Add Warm Crab Dip 6



Dungeness Crab & Shrimp Cakes 17

Field Greens, Red Onion Confit, Balsamic Reduction, Pesto Aioli

Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.



Fairmont Lifestyle Cuisine

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Hand Crafted Non-Alcoholic Cocktails 7

Tiger Cub

Lemon, pineapple and pomegranate juice, club soda

Raspberry Refresh

Raspberry and white peach purée, lime juice, ginger ale

Mango Mango

Mango purée, freshly squeezed lime juice, sprite

Groups of 10 or more will have an automatic 15% gratuity added to the bill.

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Main Courses

Sweet Potato & Summer Squash Tart 23

Candied Walnuts, Saltspring Island Goat's Cheese
Frisée & Green Salad



Signature Bengal Salad 24

Tiger Prawns, Dungeness Crab, Scallops, Smoked Tuna, Mango
Empress Honey & Okanagan Pear Vinaigrette

Poutine 18

Braised Short Rib, Truffle Demi, Comox Cheese Curds

Or

Butter Chicken, Crème Fraîche, Cilantro, Comox Cheese Curds

Tiger Prawn Coconut Curry 27

Basmati Rice, Papadum, Grilled Naan, Mango Chutney, Raita



B.C. Fish & Chips 25

Beer Battered Halibut, Coleslaw

Alaskan Black Cod 26

Smoked Paprika Sausage, Warm Saffron Fingerling Potato Salad

Grilled Cheese Sandwich 18

Sourdough, Aged White Cheddar, Farmhouse Feta,
Mozzarella, Red Onion, House Made Ketchup, Fries or Salad

Angus Beef Burger 25

Canadian Black Angus Prime Beef Burger,
Aged English White Cheddar, Smoked Bacon Aioli
Fries or Salad

Penn Cove Mussels & Empress Fries 22

Hoyne Honey Hefe Butter, Herbed Mayonnaise

Spring Creek Prime Grilled Striploin Steak 28

8 oz Striploin Steak, Blue Stilton Butter,
Glacé de Viande, Empress Fries or Salad

Divine Desserts

Raspberry White Chocolate Verrine 14

Chocolate Mousse, Raspberry, Cardamom Shortbread

Dolce Leche Cheesecake 12

Empress Honey Sauce, Roasted Walnuts

Bengal Madness 12

Tia Maria Triple Chocolate Coconut Cake
Rum & Pineapple Sauce

Lemon Meringue Pie 13

Seasonal Berries, Raspberry Coulis

Artisan Cheese Plate 22

Artisan Canadian Cheese Selection

Vivreau Sparkling or Still Bottled Water 6

Our environmentally positive water is helping reduce your carbon footprint



Specialty Coffees

Cafe Royale 10

Coffee with Baileys, Grand Marnier, Amaretto

Victoria's Secret 10

Coffee with dark Crème de Cacao, Peppermint Schnapps

Monte Cristo 10

Coffee with Kahlua, Grand Marnier

Spanish Coffee 10

Coffee with Brandy, Kahlua

Irish Coffee 10

Coffee with Irish Whisky

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